

M. Louise Winter

Peanut Butter Fudge

- 2 cups sugar
- 1 cup canned cream
- 1 tsp butter
- 3 tbsp marshmallow creme
- 3 tbsp peanut butter

Boil sugar and cream until a soft ball forms when dropped in cold water. Take off stove add butter and beat until it is dissolved. Add marshmallow

cream and beat until it is well mixed, then add peanut butter and beat until it is stiff. Drop on waxed paper and let cool.

18 LRP:
"This is
one of
mom's
recipes"

French Dressing (Louise)

- 1 can tomato soup
- $\frac{3}{4}$ can cooking oil
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ tsp. salt
- 5 tbsp. vinegar
- med. onion grated
- 1 clove garlic
- Beat 3 min.

(excellent)